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the Fire, and let the Stones be well smoaked over it for the space of an hour, until they are well dried in the smoak; then hang them up in a Kitchen or in the Air for a week or more, until they are perfectly dry and hard, after which they may be pack'd up in a Cask or otherwise for Transportation. If there be more Stones than will conveniently go into the Skillet or Kettle, you may make another boiling of them, and add a proportion of fresh Ashes and order them as before.

Observations on the making of Cochineal, according to a Relation had from an Old Spaniard at Jamaica, who had lived many years in that part of the West-Indies where great quantities of that rich Commodity are yearly made.

HE Insect whereof it is made he confirms to be the same which we call the Lady-Bird, alias Cow-Lady, which he fays at first appears like a small blister or little knob upon the Leaves of the Shrub on which they breed, which afterwards by the heat of the Sun, become a live Infect as above, or finall Grub. Shrub is allowed by feveral Authors to be the same which we call the Prickle-Pear, or Indian Fig, having thick roundish Leaves that grow one out of another and full of sharp prickles. These Grubs in process of time becoming Flies like our Lady-Birds, as above, and being come to full Maturity, (which must be found out by experience in collecting them at feveral feafons) they Kill by making a great fmother of fome combustible matter, to Windward of the shrubs whereon the Insects are feeding, (having before spread some Cloaths all under the Plants) whereby all the Infects being Smother'd and Kill'd, by shaking the Plants will tumble down upon the Cloths. Thus they are gathered in great quantities

tities with little trouble. Then they spread them on the fame cloaths in fome bare fandy place, or stone pavement, and expose them to the heat of the Sun, until they are dry, and their Bodies farivel'd up, which being rubb'd gently betwixt ones Hands, will crumble into Grains and the Wings separate from them, which must be garbled out; others, 'tis faid, do expose them to the Sun in broad and shallow Copper Basons, wherein the reflection of the Sun will dry them fooner. These Plants called the Indian Fig, are easily and quickly propagated by putting a fingle Leaf about half its depth into the Ground, which feldom fails to take Root and throw out other new Leaves at the top thereof, (of which Plant 'tis faid in *Barbadoes* impregnable Fences are made). Others fay they may be raised from the Seed, or small Grains which are to be found in the proper feafon in the Fruit which is fomething like a Fig, arifing out of certain yellow Flowers or Blossoms that grow out at the tops of the uppermost Leaves, which Fruit is full of a Red Pulp, that when full ripe stains the Hands of them that touch it, like Mulberries, with a Purple or Sanguine Colour, whereon, or on the Blossoms, some fay the Infects do which haply may be the occasion of that rich Tincture within their Bowels. It may be enquired likewife, whether those Grains, which are the Seed of the Fruit, may not produce some Tincture as well as the dryed Infects, or whether whilst they are Maggots, or fmall Grubs, being ordered and dryed as above, they may not shrivel up like Grains, and be as good as when they are become Flies with Wings.

The Gentleman to whom we are oblig'd for these Communications, at the same time proposed the following Quæries concerning Salt-Petre and Indico, to which 'tis hop'd some curious and knowing Persons may be prevailed with to surnish proper Answers, which would be very grateful to the Royal Society.

1. To enquire how the Salt-Petre is made in India; whether by the heat of the Sun or with Fire or both: what fort of Earth the Lye whereof the Salt-Petre is made is extracted from: how the faid proper Earth may be known, either by Colour or Taste or otherwise; in what Latitude or Climate it most abounds: whether it be found most, nigh to Rivers on the Sea side, or in Woods from the falling of the Leaves, and how deep in the Earth it is to be search'd for.

2. To get a true Account of the whole Operation of Indico from Jamaica, or elsewhere, the managing of the Plants, and how raised, whether by Seed or otherwise, and to know the proper Season for Sowing if rais'd by Seed,

and what fort of Soil is required for the same.

Some Experiments and Observations made of the force of the pressure of the Water in great Depths, made and communicated to the Royal Society, by a Person of Honour.

APril 8th. st. v. 1680. Being off of Pantalaria near Sicily in a Calm, I let down a Bottle 70 Fathom, stopp'd with an excellent good tender Cork, well fitted, and bound down; and the Cork came up in the Bottle full of Salt Water: Whereupon making some Reflection on the softness of the Cork, the Bottle was again fitted with an excellent good Cork, but of a woodiness or hardness as some Corks are, with the which, being let down in like manner, the Cork continued in its place, but as it were bruised, and the Bottle as before, about full of Salt Water. Whereupon I took a good Ox Bladder, and bound it sour-fold over the mouth of the Bottle without any Cork at all, only I put a piece of Leather to keep the Glass from cutting the Bladder,